Consequences of fire and explosions

A fire or explosion can have serious consequences for your company:

- Injury and loss of human life
- Damage to machines, transport facilities and storage space
- Production interruptions
- Loss of income
- Repair costs owing to damaged machines
- Replacement costs owing to destroyed machines
- Loss of customers

The right solution for your food production

To protect your production, your staff and your machines against fire and explosions, GreCon offers you...

- a fast, reliable spark extinguishing system which is especially adapted to your production
- the detection of sparks and glowing particles in the areas at risk
- the immediate automatic diversion of sparks out of the conveying system or water or gas extinguishment – in 99 percent of cases without production interruption
- a record exactly to the millisecond so as to identify the causes of problems

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Fire

Protection

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Measuring Technology

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Service





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Fire and Explosion Protection for the Food Industry



Fire and explosion protection for the food industry

The food industry produces food products, such as coffee, cocoa, flour, milk powder and sugar, in large quantities. The production and processing of these fine-grained or pulverised materials hold high risks of fire. Sparks, glowing embers or particles, generated in different plant areas, can kindle the dry and easily inflammable material and cause serious fire and explosions.

A GreCon spark detection and extinguishment system significantly increases the safety and protection of the production facilities. It detects sparks in time and automatically extinguishes them – and has done so successfully for more than 35 years.

Risks of the food industry

Due to the fine grinding of the mostly combustible materials, single sparks or overheated particles are sufficient for an ignition. Defective machine parts, foreign bodies or high process temperatures can cause overheating, sparks or glowing embers which can trigger off fire and dust explosions in mechanical and pneumatic conveying facilities and downstream filters, silos and bins.

Danger zones of food productions

Fire or explosions in food productions can damage or even destroy the facilities.

A GreCon spark detection and extinguishment system monitors and protects the following areas at risk:

Dryer	Press
Hammer mill	Extraction system
Sieve	Filter
Mixer	Silo
Drum	



(upper reit) Dryer: Herb dryer (upper right) Traces of fire in a herb dryer (buttom right)



